

# Racine

**Christmas Eve 2017**

## **Starters**

Compressed watermelon, coconut sorbet, chilled lemon grass-tomato consomme

Chicken liver parfait, sough dough croute, red onion marmalade.

## **Mains**

Deboned Herb crusted rack of lamb, white bean puree, balsamic roasted beetroot, baby carrot, mint jus

or

Pan roasted linefish, smoked tomato and shrimp risotto, bouillabise broth

or

Slow roasted butternut cannelloni, vanilla, burnt butter dressing, toasted seeds, parmesan shavings.

## **Cheese Course**

Selection of locally sourced cheeses, home-made breads and marmelades

## **Dessert**

Dark chocolate and cherry roulade, vanilla spiced anglaise, ginger ice cream.

**R650.00**

Please note that this cost excludes beverages and gratuity